



ME NU



www.stirfrycrazy.com

*Crazy Good,
Crazy Fresh,
Crazy Hot.*

In an ever-changing culinary landscape, we have found a common ground for Classic and Contemporary to meet. An ingenious marriage of traditional Chinese style of cooking and modern techniques and flares. We are heavily influenced and inspired by the flavors adopted by the diaspora of Chinese living worldwide.

Our core menu is centred around the Chinese style of cooking, but we offer a lot more. From Singapore to Cambodia, Malaysia to Vietnam, not to mention the Far-East. Each having a distinctive character of its own. But we have stamped our signature by fusing and blending diversity of taste and style.

Built from scratch, every ingredient is chosen to achieve a perfect balance and harmony. We pride ourselves for the freshness of the ingredients. Our commitment to quality is surpassed only by our desire to do better. And this is how it's done at David's Stir Fry Crazy.

Our goal is to serve you home inspired comfort food, using the freshest of ingredients and produce sourced globally, adding passion & dedication, peppering it with loads of love and serving it with a sprinkle of flair and creativity. You be the judge!!!

Signature

Roast Peking Duck

Full: 34.0
Half: 18.0

The pinnacle of Chinese cooking. Pampered with time, care and effort. This fragrant crispy skin and the succulent herby meat can be rolled into pancakes with plum sauce spread, the shredded scallions and cool cucumbers adds to the taste.

Crazy's Impossible Grilled Lamb Rack

8.9

Incredible blend of herbs, spices and Asian marinades infused into lamb racks and grilled. The mango salsa and fresh mint sauce adds to the explosion of flavors.

Dim Sum Samplers

12.0

A tower of bamboo baskets filled with variety of hand-crafted dumplings delicately steamed, served alongside pan-fried dumplings & a pair of deep-fried Chinese churro.

Roasted Barbeque Galore (Prep: 30mins)

22.20

Korean Galbi Short Ribs, HK barbeque pork loin glazed with NZ Manuka Honey, Roasted Tea Smoked Duck. With jelly fish salad

Tea Smoked Baby Back Ribs USA Certified Angus Beef® Back Rib (Pre-order 1 Day In Advance)

20.00

Succulent to the bone. Seasoned ribs braised in a rich spice and herbs infused broth. Oven baked with a delectable Asian glaze and smoked with burning jasmine tea and rice.

Asian Salads & Small Plates

Lobster, Peach And Mint Salad With Smoked Almond

8.8

Lobster and stone fruit are a match made in heaven, particularly when there's fragrant mint and a tangy Asian inspired vinaigrette in the mix.

Vibrant Duck, Orange And Pomegranate Salad

7.4

Fresh Tossed Salad with Baby spinach diced orange & pomegranate. Sprinkled with herbs and Asian dressing, layered with roasted honeyed duck.

Grilled Chili Prawns w/ Fresh Mango Salad

6.6

A plethora of taste & smell encompasses this delightfully grilled prawns accompanied by fresh mango salad

Cambodian Squid w/Green Mango & Chili Salad (Gluten Free)

5.2

Poached squid, intensely spiced with hot chillies, juice of ginger and garlic, an added flavors of Asian herbs and a good dose of lime juice makes this appetizer "CRAZY GOOD"

Hotate Salad (Daikon & Scallops Salad)

7.2

A traditional Japanese salad. Seasoned scallops pan grilled mixed with fresh cut daikon seasoned with sea salt, pepper and toasted sesame with a dollop of kewpie.

Hawaiian Chicken Salad

6.0

Asian Greens & Fresh Pineapple topped with pan-grilled coconut chicken breast, drizzled with crisp caramelized wantan, roasted pine nuts and toasted sesame, served with our in-house dressing.

Nippon Seaweed Salad (V)

5.2

A pleasing blend of seaweed, fresh daikon, cucumber & dill seasoned with sea salt, rice vinegar and soy sauce. The hint of freshly grated ginger, a dash of lemon juice & toasted sesame rounds this delightful dish. Served with Goma dressing.

Asian Salad w/ Ranch Yoghurt Dressing

5.2

A refreshing salad. Asian greens, baby arugula & cucumber served with our home dressing made of coconut cream, Greek yoghurt & kewpie served with furikake.

Soups

Japanese Inspired Lobster Soup

6.2

Fresh Lobster meat cooked in a unique broth made with different types of meats flavored with a hint of Dried Longan & Citrus zest. The zing of fresh sliced ginger & Chinese red dates completes the taste.

Hot & Sour Soup

Beef or Chicken: **2.8**
Seafood: **3.6**

A classic Chinese soup. The name says it all.

Classic Corn Soup (Gluten Free) 🍷

Chicken/Crab: **2.8/3.2**

Cream of corn cooked in rich chicken broth with chicken bits or crab meat and laced with silky egg.

Tom Yum Seafood Soup (Gluten Free)

Personal Bowl/Large: **5.8/18.4**

A true culinary delight that Thailand has to offer. Tangy and aromatic soup filled with treasures of the sea and a balanced blend of spices and herbs.

Vegetarian option available.

Hong Kong Wanton Noodle Soup

3.6

Seasoned prawns and chicken, packed into thin noodle pastries simmered in rich fragrant broth, served with fresh Asian greens and blanched noodles.

Seafood Miso Soup

A Japanese staple. Specially prepared broth enhanced with miso cooked with cubes of salmon, clams, squid & mussels. Silken tofu & seaweeds completes the taste.

Steamed Poussin Tea Pot Soup w/ Tender Coconut & Herb Soup (pre-order 1 day in advance)

8.0

A delectable soup derived of steaming baby chicken in teapot flavored with tender coconut and herbs.

Vietnamese Braised Beef Noodle Soup

6.8

A classic Vietnamese staple. Freshly blanched rice noodles, filled with fragrant beef broth and topped with Asian herbs, bean sprouts and braised aromatic beef.

Singapore Prawn Laksa

7.8

A popular staple food from the Malay straits and Singapore. Home-made noodles cooked in a rich prawn broth infused with spices, herbs and coconut cream.

Shoyu Ramen With Braised Beef Short Ribs

7.2

A classic Japanese staple. Fresh ramen ribs cooked in real broth enhanced with dashi and shoyu and topped with tender braised beef short ribs

Vegan Miso Mushroom Noodle Hotpot

6.0

Soba noodles cooked in a rich, earthy and unctuous mushroom broth topped with tofu, spinach and a glorious array of mushrooms.



Small Bites Big Flavors

Beef: 5.8
Duck: 6.8
Chicken: 5.2

Lettuce Wraps

Choose a filling of citrusy tangy crispy duck or crispy beef or opt for crispy chicken shreds, coated with plums & orange marmalade; it just makes a great refreshing appetizer.

Sarong Prawns (G/F)

6.4

Fresh Prawns stuffed with seasoned chicken wrapped in bean vermicelli tied with nori and deep fried. Drizzled with sriracha wasabi sauce.

Vietnamese Crisp Fried Quail Spicy Tamarind Drizzle.

6.0

Twice cooked. Quails poached in a spice broth. Dusted with rice flour deep fried and layered with chopped herbs & tamarind drizzle.

Soft-shell Crab w/ Green Onion Aioli (G/F)

7.8

Seasoned softshell crabs powder coated with potato starch, deep fried. Then sautéed with Asian basil and sprinkled with sea salt and Japanese 7 spice blend. Served with fragrant green onion aioli.

Vietnamese Roast Duck Summer Rolls

6.2

A True Vietnamese favorite with a little twist. Explosion of flavors guaranteed. Roast Hong Kong Duck wrapped into rice paper with fragrant herbs and spices, tropical lychee and a dab of hoisin and sriracha sauce.

Korokke Japanese Beef Croquette

6.2

Melt in the mouth creamy on the inside and crunchy on the outside, Korokke is the absolute favorite Japanese food. Sautéed minced meat mixed with potato, seasoned, panko coated and deep fried. Drizzled with tonkatsu sauce.

Edamame (Sea Salt Or Sichuan Chili Garlic Oil Glazed)

3.8

Soybeans in pods delicately steamed and drizzled with sea salt or opt for a spicy Sichuan chili garlic oil.

The All-american Moo-shu Wraps (Chicken, Shrimps)

5.6/6.8

The American inspiration is undeniable. But it still feels very Chinese. Shredded marinated meat or shrimps sautéed with golden fried egg, wood ear, vegetable, herbs and spices. Served with hand rolled pancakes, shredded cucumber, spring onions and our very own hoisin sauce.

Crispy Soft-shell Crab With Preserved Salted Egg Yolk (G/F)

7.8

Seasoned soft shell crabs powder coated with rice powder deep fried, sautéed with sea salt, burnt red chili, garlic and preserved egg yolk. Sprinkled with crispy fried curry leaves.

Freddie Prawns/ Calamari

6.4/ 5.4

Crispy deep fried battered prawns or calamari coated with a thick 3 G sauce (Ginger, garlic & green chili) and soy.

Scorpion Prawns

6.4

Tantalisingly tasteful. Fresh prawns marinated with spice and herbs; panko coated & deep fried. That's not all. A touch of signature sauce and topped with crisp potato shreds.

Crispy Prawn & Crab Fritters

5.8

An amazing marriage of crab and whole shrimps seasoned with herbs & spices fried into a delectable fritter, served with coriander lemon dip.

Korean Barbequed Chicken Wings

4.2

Chicken wings seasoned with marinade made up of fresh herbs, spices, honey and Asian pears. Barbequed and glazed with spicy gochujang.

Vietnamese/ Korean Bulgogi Summer Rolls w/ Sweet Ssamjang Sauce

3.0

A perfect marriage of two regional cuisine. Slivers of barbequed Korean beef with layers of fresh cut cucumber, herbs and mango wrapped in rice paper.

Barbequed Spareribs (Pork)

6.8

A scrumptious dish of tender barbecued ribs coated with thick hoisin sauce served on cool cucumber strips.

Vietnamese Chili & Pepper Squid (G/F)

5.2

Rice flour and herbs coated squid, crisp fried and wok fried with chilies and toasted pepper with a hint of sweet basil.

Crisp Fried Oyster Mushroom With Salted Egg Yolk Glaze (G/F)

4.2

Oyster mushroom seasoned with herbs & spices; powder coated with potato starch. Crisp fried and sautéed with garlic, burnt red chilis and preserved egg yolk.

Crisp Fried Cauliflower & Tofu w/Golden Sand (Veg)

3.6

Seasoned cauliflower & tofu coated with light potato starch and crispy fried. Drizzled with crisp fried garlic, panko and spices.

Crisp Eggplant Schnitzel (Contains Egg)

4.6

An aromatic Japanese inspired hors de oeuvre. Seasoned sheets of eggplant panko crusted and deep fried drizzled with Japanese 7 spice served with chilled daikon salad & house dip

Shimeji Mushroom Karaage With Umeboshi Mayo (Contains Egg)

4.8

Seasoned mushroom dredged in spiced potato starch, deep fried crisp. Served with a savoury salted plum mayo

Vegan Vietnamese Spring Rolls (Veg)

5.2

A magical combination of fresh taro, vegetables and glass noodles with a hint of herbs & spices encased in rice paper & deep fried. Served alongside butter lettuce, fresh herbs and sweet sambal.

Chinese Spring Rolls (Veg)

2.4

A medley of julienned vegetables combined with shitake mushroom & glass noodles rolled into handmade pancakes and deep fried.

Fried Baby Corn w/ Hot Guilian Sauce (Veg)

3.4

Whole baby corn seasoned, dusted with rice flour, deep fried and layered with hot lava Guilian sauce.

Dim Sums (Touch The Heart)

Lemon & Chili Dumplings

5.2

A steamed parcel of joy. Hand crafted translucent wrappers filled with fresh ground chicken seasoned with perfect blend of herbs with a light hint of lemon grass and juice of chili.

Cantonese Style Turnip Cake (Gluten Free)

5.0

Seasoned turnip shreds steamed, cubed and rice-flour dusted, deep-fried. Sprinkled with crisp burnt garlic scallion and fresh chopped chilis.



Windmill Dumplings With Scallops & Prawns

5.8

Minced prawns & scallops infused with chives, water chestnut and seasoning, wrapped in a pastry skin and steamed. Delightful!

Deep Fried Glutinous Rice Dumplings With Fragrant Filling

5.2

Deliciously chewy and succulent. Sautéed meat or prawns flavoured with herbs and spices packed into glutinous rice pastry and deep fried.

Har Gow (Crystal Shrimp Dumplings)

6.0

Best known dim sum dish. Seasoned prawns with chives and bamboo shoots packed into fresh dumpling pastries and steamed.

Taiwanese Bao Buns w/ Savoury Meat & Pickles (Beef Or Pork)

5.8

Savoury braised Meat sandwiched between delicate & fluffy steamed "BAO" accompanied with a subtle taste of pickles & cilantro.

Yaki Gyoza

4.8

Crescent shaped dumplings filled with seasoned chicken & shrimps pan-fried to perfection

Shu Mai

5.2

A ubiquitous Cantonese dim-sum dish. Noodle pastries wrapped around delicately seasoned chicken & shrimps, steamed.

Char Siu Pao

4.8

Quintessential Cantonese delicacy. Soft steamed buns stuffed with roasted sweet meat.

Szechuan Wantons

4.2

Seasoned blend of chicken & shrimps wrapped inside noodle parcels, steamed, drizzled with tongue numbing Szechuan spices and chilly oil.

Hand Crafted Vegetarian Dumplings (Veg)

3.6

Subtle mix of fresh vegetables and herbs seasoned and packed into hand crafted pastry and steamed.

Yuba Wraps (Vegan)

4.2

A Cantonese delight, seasoned vegetables, mushrooms & tofu wrapped in tofu skin, deep fried layered with homemade sauce and steamed

Salted Egg Rolls (Contains Nuts)

5.0

A delectable stuffing made of seasoned shrimps & salted duck egg yolk with a hint of toasted sesame & roasted peanuts wrapped in rice paper, thinly coated in egg and panko & deep fried.

Mozzarella & Spinach Dumpling

4.0

A blissful mix of blanched spinach and mozzarella cheese seasoned and wrapped in hand made pastry skin steamed and pan fried.

Panfried Shanghai Dumplings

5.2

Mildly spicy and fragrantly seasoned chicken wrapped in noodle pastries, steamed and pan fried.

Feathered Kind

Nanjing Salted Duck 8.2

Steeped in classic Huaiyang Chinese culinary culture. Delicately poached in salt water enriched with herbs & spices.

Sichuan Tea Smoked Duck (Half) (G/F) 8.2

The quintessential Sichuan dish extraordinaire. 4 cooking process marinating, smoking, steaming and frying! All adds up to an unforgettable culinary journey

Hong Kong's Roast Savory Duck 8.2

Found hanging in every third storefront window is this Hong Kong's own delicacy. Richly marinated from the inside with herbs and spices. Slow roast and glazed with our signature sauce and honey.

Crispy Duck w/ 5 Spice Sauce 6.8

Oven roasted crispy duck, cut into bite size pieces and layered with a rich brown sauce made of dried red chillies, garlic and 5 spices.

Vietnamese Duck w/ Fresh Pineapple Curry (G/F) 7.2

Slow roast duck cut into bite size pieces and braised in a rich broth of spices & herbs. Fresh Pineapple chunks & coconut cream adds a unique taste to the dish

Hong Kong Roast Chicken With Black Truffle & Chive Sauce 5.8

Our very own roasted chicken with a homemade black truffle and chive sauce will deliver a tingling sensation, brimming with enticing aromas; an electrifying taste with a hint of sweetness in every bite.

General Tso's Chicken 5.2

Named after the 19th century Chinese general from Yunnan, the dish embodies the philosophy of Chinese cooking of varied flavors. Toasted spices, citrus flavors of sun dried orange and the sweetness of caramelized soy.

San Bei Ji (3 Cup Chicken) May Or May Not Contain Alcohol Based On Preference

Arguably the most iconic dishes of Jiangxi cuisine. The dish derives its name from the three cups of sauces. Slow braised with herbs & spices.

Hoisin Chicken With Edamame & Truffle Oil 6.2

Thin marinated sleeves of chicken breast sautéed with hoisin & truffle oil. The cloud ear, edamame beans & mushroom rounds off a perfectly curated delicacy

Stir Fried Sesame Honey Chicken 5.2

Crisp fried strips of marinated chicken, paired with leafy greens & bell pepper, sautéed with a hint of garlic, fresh red chili and our own yuzu honey sauce.

Shanghai Braised Golden Egg Dumplings w/ Napa Cabbage 5.0

Seasoned Vegetables stuffed into egg wraps braised in a delightful broth with potato noodles, ground chicken and napa cabbage.

Taiwanese Salty Crispy Chicken (Boneless) 5.2


Chunks of chicken marinated in garlic, 5 spices, Chinese vinegar and soy. Coated with sweet potato flour and deep fried. Drizzled with a blend of sea salt and black pepper. Topped with crisp fried basil leaves

White Cut Poussin Chicken w/ Aromatic Chili Oil & Peanuts (G/F) 6.2

The clarity of flavors as it should be. Poussin marinated with herbs and sea salt, gently steamed, cut and layered with aromatic chili oil and toasted peanuts.

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G/F – Gluten Free



Classic Chicken & Cashew Nuts 5.2

Simple yet irresistible dish, diced chicken sautéed with cashew nuts, green peas and soya sauce.

Chengdu Chicken 5.2

Unique to the province of Sichuan, chicken fillets cooked in a medley of spices, hot red chillies, tongue numbing Sichuan pepper corns and chili bean paste. Sounds Hot.

Bali Chicken (G/F) 5.6

A Balinese delight. Chicken cooked in an intriguing blend of coconut cream, enriched with hot spices, herbs and macadamia nuts. Fresh green mangoes impart a perfumed aroma to this delectable dish.

The Earthy Kind

Hong Kong Style Black Pepper Beef Tenderloins w/ Sweet Potatoes 8.4

A classic Cantonese dish. Marinated cubes of beef tenderloins & sweet potatoes stir fried with signature pepper sauce, with a hint of fresh green pepper corn and spice

Chengdu Beef 5.2

Slices of beef cooked in a fiery hot sauce, made with a good dose of chili bean paste, hot red chillies, Sichuan pepper corn. The leeks and bell peppers give it a distinctive aroma.

Bulgogi Beef Steak w/ Caramelized Onion & Sweet Toasted Pine-nut Sauce. 6.4

Perennial Korean favourite. Beef seasoned with a rich Korean marinade, pan grilled and infused with caramelized onions & herbs. Drizzled with homemade toasted pine nut sauce.

Indonesian Sambal Goreng Beef (G/F) 5.8

An Indonesian delight. Cubes of marinated beef cooked in a rich chili & spice paste with a hint of coconut.

Dragon Fruit Infused Sweet & Sour Beef w/ Caramelized Cashews 5.2

Dragon fruit infused sweet and sour beef is a vibrant twist on a classic dish, featuring succulent beef coated in a tangy-sweet sauce infused with the exotic flavour of dragon fruit. Each bite offers a burst of tropical taste, combining tender meat with the unique essence of this colourful fruit, creating a memorable culinary delight.

Vietnamese Slow Cooked Lamb Shanks w/ Caramelized Onion & Crisp Fried Sweet Basil 8.0

A delightful Vietnamese dish. Wok seared seasoned lamb shanks, slow cooked in a fragrant broth infused with fresh herbs and spices. Topped with caramelized onions and a crisp fried sweet basil.

Mongolian Beef 5.4

Tender marinated Beef or Lamb, sautéed with pickled red pepper, ginger, garlic & bamboo shoots in a spicy black bean sauce.

Crisp Twice-fried Beef With Sweet Basil 5.4

Rice dusted strips of marinated beef deep fried to crunchiness and wok fried with a barrage of hot spices & pungent herbs

Classic Chili Beef 4.8

Marinated beef sautéed with fiery fresh green chillies and soy sauce.

Vietnamese Slow-cooked Beef Short Ribs In Cast-iron Pot 7.8

Marinated short ribs gently braised in cast iron pot with a unique mix of herbs & spices, creating an irresistible & succulent dish.

Teppan Yaki Beef Tenderloins

8.4

Cubes of juicy tenderloins pan-seared, with drizzle of Teri Yaki sauce & garlic. Served with sautéed bean sprouts, fresh mushroom and green peppers on the side

Pork

Hong Kong Char Sui

6.2

A signature Hong Kong dish. Char Siu literally means fork roast/burnt. A traditional method of cooking where long strips of seasoned pork meat are skewered onto fork pins and roasted in a covered oven or charcoal pit.

Dragon Fruit Infused Sweet & Sour Pork w/ Caramelized Cashews

6.2

Dragon fruit infused sweet and sour pork is a vibrant twist on a classic dish, featuring succulent pork coated in a tangy-sweet sauce infused with the exotic flavour of dragon fruit. Each bite offers a burst of tropical taste, combining tender meat with the unique essence of this colourful fruit, creating a memorable culinary delight.

Sichuan Style Twice Cooked Pork

6.0

A classic dish from the province of Sichuan. Blocks of pork belly blanched in salted water, cooled down, coated with soy and deep fried. Sliced and sautéed with a good mix of leeks, wood ear, hot red chillies and Sichuan peppercorn with a subtle hint of garlic, ginger roots a fermented chili bean paste.

Traditional Steamed Pork Belly With Sun-dried Salted Mustard Greens

6.2

Traditional and the elaborate way of cooking, makes this a Chinese delicacy. Marinated pork belly, deep fried, sliced and arranged in a bowl. Topped with sautéed mustard greens & burnt whole garlic. Wrapped and steamed for hours.

Shanghai Red Braised Pork Belly

6.2

Arguably the most popular dish among the Chinese. Cubes of marinated pork belly pan-fried and braised with a rich broth made of herbs spices and soya.

Jasmine Tea Smoked Ribs

7.2

Seasoned ribs braised in a rich spice and herbs infused broth. Oven baked with a delectable Asian glaze and smoked with burning jasmine tea and rice

Indonesian Sambal Pork

6.0

An Indonesian delight. Cubes of marinated beef cooked in a rich chili & spice paste with a hint of coconut.

Prawns And Char Siu With Vermicelli In A Claypot

6.8

A beautiful combination of fresh prawns, Hong Kong roast pork & mung beans vermicelli, cooked in a special broth infused with the flavors of chicken, beef & herbs.

Noble Treasures from the Seas

Fish

Sichuan Baked Seabass Fillet With Chilli Glass Noodles In Chilli Broth 8.8

Seabass seasoned with fresh ground garlic and fresh peppercorn baked and place over a pungent spicy Sichuan broth with glass noodles.

Tree Climbing Squirrel Fish

12.2

Whole Hamour deboned, lightly dry coated, crispy fried and topped up with hot Guilian sauce.

Cantonese Style Steam Hamour

12.2

Whole Hamour seasoned with salt, ginger & spring onions, steamed just right and dressed with sesame soya dressing.



Balinese Chili Fish

7.2

Bursting with flavors from fresh spices, mint & juice of lime. A classic Balinese style of incorporating diverse tastes. Chopped toasted Brazil nuts to round it off

Crisp Fried Hamour w/ Classical Sweet & Sour Sauce Or Spicy Sichuan Sauce

Whole fish crispy fried and layered with a tangy home style sweet & sour sauce or a pungent spicy Sichuan sauce

Fish Green Curry With Coconut Cream (Gluten Free)

Cubes of fresh hamour

fillet cooked in a thick coconut sauce enriched with herbs & spices

Grilled Honey Garlic Salmon w/ Sautéed Shimeji Mushroom

Marinated salmon steaks lightly pan-grilled layered with a rich honey garlic sauce. Served with sautéed mushroom.

Korean Inspired Braised Fish In Clay Pot

Marinated fish fillet baked and placed over a braised aromatic, spicy broth infused with herbs, guochujang and daikon. All this cooked in a clay pot.

Prawns

Fragrant Baked Garlic Prawns

A contemporary take on the popular Chinese steamed garlic prawns. Fresh Prawns stuffed with burnt garlic, herbs and spices layered with mozzarella cheese and baked to perfection

Peking King Prawns

Crisp batter fried prawns coated with a thick gingered & spiced Sambal sauce

Ume Wasabi Prawns With Fresh Mango & Dragon Fruit

Seasoned Prawns wrapped in "kunafa" & deep fried. Served with Umeboshi Wasabi Mayo, with cubes of mango & dragon fruit ball

Honey Walnut Shrimps

An American inspired, delectable Chinese dish. Fresh whole shrimps powder coated with potato starch, deep fried and tossed with candied honey roasted walnuts and creamy flavoured mayo.

Prawns Or Mixed Seafood w/ Leeks & Green Pepper In Black Bean Sauce

Prawns or mixed seafood sautéed with leeks & bell peppers, enriched with garlic, chili and black bean paste. Served on a sizzling platter.

Vietnamese Tamarind Prawns w/ Fresh Pineapple

A delicious Vietnamese dish with all the right notes. Fresh prawns sautéed with spices, herbs and tamarind sauce. Sprinkle with crisp caramelized onions.

Prawns w/ Sweet & Sour Peaches

Whole fresh prawns seasoned, coated with potato starch and deep fried. Then cooked in a tangy sauce enriched by sweet peaches. Topped with crisp garlic and leeks.

True Szechuan Prawns

Fiery hot and tongue numbing spices encompass the prawns, giving you a true taste of Szechuan style cooking.

Sambal Udang

A popular Malay side dish of fresh prawns cooked in ultra-fragrant Sambal Paste

Other Sea Treasures

Canton Inspired Stir-fried Lobster w/XO (Contains Ground Meat) 15.0

Lobsters seasoned and powder coated with corn starch lightly fried and sautéed with ground meat, herbs and spices with a hint of XO sauce

Slow Simmered Stuffed Scallops With Umeboshi Flavoured Broth. (G/F) 10.0

Stuffed scallops pan seared and simmered in a fragrant broth infused with salted Japanese plums.

Singapore Deep Fried Chili Crabs 5.0

Fresh Whole crabs cooked in a wonderfully balanced red chili and herb sauce with a dash of egg to round it off

Mussel In Aromatic Coconut Cream (G/F) 7.0

A sublime dish of briny flavoured mussels teamed with rich coconut cream, lemon grass, lime rind and a subtle hint of Thai curry spices.

XO Chili King Scallops 12.0

Seasoned scallops pan seared, sautéed with medley of vegetables & oyster mushroom, flavored with herbs, spices and fermented black beans.

Sea War 8.0

Myriads of fresh seafood combine with dried shrimps sautéed with onions, garlic & in - house made XO sauce

Fisherman's Hanging Iron Pot 8.0

A simmering mix of scallops, prawns, fish & squid enriched with herbs & spices, cooked in a cast iron pot with cellophane noodles giving it a unique texture.

Vegetables & Tofu

Sautéed Baby Bok Choy Topped With Seasoned Crispy Shiitake Mushroom 4.6

Tender baby Bok Choy Sautéed with burnt garlic and layered with crisp fried shitake mushroom glazed with tangy sauce.

Bang-bang Cauliflower 4.2

Seasoned cauliflower & fresh mushroom coated with potato starch & deep fried crispy. Tossed in a devilishly spicy mayo. Drizzled with Sichuan chili oil.

Chili Tofu With Cashews & Fragrant Vegetable 4.2

Fried tofu sautéed with in house chili garlic sauce w/ cashews and an abundance of fragrant vegetable & Mushroom

Wok Seared Chinese Green 3.8

Fresh green leafy Asian vegetables flash fried in a wok with burnt garlic & soya

Crisp Eggplant With Fish-fragrant Sauce 4.6

One for the senses. Seasoned fresh cut eggplant, deep fried crispy and layered with a delectable spicy glaze.

Seasonal Mushroom & Broccoli w/ Almond Cream & Roasted Pine Nuts 4.6

A versatile dish. Fresh assorted mushroom & broccoli sautéed with herbs & spices. Then gently poached in almond cream broth with a hint of roasted pine nuts.

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G/F - Gluten Free



Braised Monk Vegetable

4.8

A seamless marriage of fresh Asian green with blanched tofu sticks & shiitake mushroom, braised in clay pot with a hint of herb and oyster sauce. opt for mushroom sauce if you prefer vegetarian flavors.

Sweet Potato And Peanut Vegan Curry (Contains Nuts)

4.8

Mildly spicy but immensely flavourful red curry with a hint of coconut. An array of vegetables and herbs makes this dish irresistible. (Sweet potatoes, string beans, bell peppers, broccoli & fresh tofu)

Rice & Noodles

Vietnamese Fried Rice

4.8

A heady mix of spices and herbs makes this Vietnamese form of fried rice irresistible.

XO Golden Fried Rice w/ shrimps Fresh Crabmeat

5.8

A light delectable wok fried rice with a perfect balanced flavours of fresh seafood & Hong Kong's famous XO sauce

Fresh Pineapple Fried Rice

5.8

From the hot tropical southeast Asian nation comes this ingenious way of combining rice and fruits.

Spicy Korean Mushroom Bibimbap (V)

5.8

A traditional Korean dish. Cooked fluffy rice in hot stone bowl topped with braised mushroom. Drizzled with fiery hot chili oil, sprinkled with toasted sesame and nori.

Scallop Congee Hong Kong Style

4.0

The quintessential comfort food. Fragrant rice porridge enhanced by oil of scallion & dried scallops.

Mushroom Fried Rice With Truffle Oil

An intensely fragrant rice with medley of mushroom & veg with a exquisite taste of truffle oil.

Singaporean Laksa Fried Rice (Seafood Version Only)

4.8

Uniquely Singaporean way of blending cross cultural delicacies. Chinese style fried rice stir fried with spicy aromatic laksa paste, dried shrimps, fish cake and a hint of coconut cream.

Classic Home Style Chinese Fried Rice With Choice Filling

Egg: 2.4

Chicken or Meat: 2.8

Seafood /Mixed: 3.8

Fried rice originated from the kitchens of Chinese homes, where left over rice was made palatable by infusing it with various fillings and spices. Over the years it has become synonymous with Chinese cooking

The Original Dan-dan Mein- Spicy Sichuan Noodles (Contains Nuts) 4.8

Be warned! It is hot & spicy. Soft blanched noodles topped with sautéed ground meat with Sich-uan pickled veg and herbs. Layered with a rich creamy sauce of sesame paste and chili oil.

Phoenix & Dragon Over Noodles Pancake (Veg Option Available) 5.2

Traditional egg noodles, pan fired or baked. Crisp on the outside, soft from the inside. Topped with sautéed seasoned chicken & fresh shrimps accompanied with snow peas & bell peppers, with a hint of spices.

Ume Sisho Pasta 4.8

A classic east meets west delight. Spaghetti tossed in olive oil infused with umeboshi, burnt garlic & soya sauce. Topped with furikake and perilla leaves.

Roast Hoisin Duck Noodles 5.8

Fresh stir-fried seasoned noodles topped with wok stirred baby Bok choy and shitake mushroom layered with roasted duck topped with homemade hoisin sauce.

Miso-kissed Gnocchi 5.2

A mouthwatering fusion of Italian and Japanese flavors. Tender, pillowy gnocchi bathed in a rich miso sauce that's bursting with umami goodness. An amalgamation of two distinctive cuisines to create a dish that is truly a delight for the senses.

Chow Mein With Choice Fillings

Veg.: 2.4
Meat, Chicken or Mix: 3.8
Seafood: 4.8

Traditionally Chinese, stir-fried noodles with vegetables and shiitake mushroom with choice fillings.

The Thirst Busters

Tender Coconut Smoothie 3.0

Like sipping heaven. Fresh juice of coconut infused with honey, coconut cream and creamer and run into a smooth refreshing drink. Topped with tender coconut flesh.

Tora-tora Taro 2.8

A refreshing S.E Asian beverage. Made of taro root and infused with cream and a hint of corn syrup.

Mango Mint Tea 2.8

Pureed mango with crushed fresh mint leaves & honey. Topped with iced green tea.

Mix Berry & Basil Tea 2.8

Sweet, muddled berries infused with freshly crushed Asian basil & topped with clear green tea.

Peach, Orange And Lemongrass Ice-tea 2.8

Fresh squeezed orange juice combined with fresh brewed peach infused tea with a hint of lemongrass.

Hibiscus Plum Ginger Tea 3.0

Uniquely refreshing Asian drink. Specialty black tea infused with ripened plums and hibiscus with a hint of ginger.



Virgin Pomegranate Mojito

2.8

Your favorite mojito mocktail with a nice twist. Muddled fresh mint and lime mixed with pomegranate juice and seeds and topped with sparkling water.

Peach Or Lemon-flavored Iced Tea

1.8/1.5

Hand Squeezed Orange Juice

1.2

Coca-Cola/ Sprite/ Fanta & Others

0.7

Perrier

0.9

Natural Mineral Water 500ml/ 1 L

1.2/2.5
